Date	Option 1	Option 2		Vegetarian
MONDAY 5 JUNE	OVER ROASTED TUSCAN CHICKEN THIGHS SERVED WITH MASHED POTATOES AND SEASONAL VEGETABLES	COTTAGE PIE WITH SEASONAL VEGETABLES		LENTIL COTTAGE PIE WITH SEASONAL VEGETABLES
TUESDAY 6 JUNE	BEEF & GREEN BEAN BREDIE, RICE SWEET BUTTERNUT	THAI FISHCAKES WITH SWEET POTATO CHIPS AND SWEET CHILLI SAUCE		STUFFED BAKED POTATO & VEGETARIAN MINCE TOPPED WITH GRATED CHEESE SERVED WITH SEASONAL VEGETABLES
WEDNESDAY 7 JUNE	PULLED PORK PHYLLO PARCEL SERVED WITH POTATO BAKE, SAVOURY BABY CARROTS & PEAS	BEEF MOUSSAKA, SAVOURY BABY CARROTS & PEAS		LENTIL MEATBALLS WITH TOMATO & ONION RELISH SERVED WITH WHITE RICE, SAVOURY BABY CARROTS & PEAS
THURSDAY 8 JUNE	LIVER AND BACON SERVED ON CREAMY MASH AND GRAVY, ROASTED BUTTERNUT AND SAUTEED GREEN BEANS	CREAMY CHICKEN A LA KING ON HERBED WHITE RICE WITH ROASTED BUTTERNUT AND SAUTEED GREEN BEANS		BUTTERNUT AND CHICKPEA CASSEROLE SERVED ON PARSLEY RICE AND SAUTEED GREEN BEANS & ROSA TOMATOES
FRIDAY 9 JUNE	TEMPURA BATTERED HAKE SERVED WITH CHIPS AND PAPRIKA MAYO, BROCCOLI AND SWEET PUMPKIN	GRILLED BBQ CHICKEN FILLET, ON COUSCOUS, ONION RINGS, ACCOMPANIED BY BROCCOLI AND PUMPKIN.		VEGETABLE LASAGNE AND SEASONAL VEGETABLES
SATURDAY 10 JUNE	ASIAN SESAME BEEF STRIPS SERVED ON A BED OF EGG NOODLES AND STIR-FRY VEGETABLES	BISTRO OPEN ALL DAY BREAKFAST & TOASTED SANDWICHES WILL BE SERVED FROM 8AM- 3PM		ROASTED CHICKPEAS AND VEGETABLES TOPPED WITH FETA SERVED ON MEDITTERANEAN COUSCOUS
SUNDAY 11 JUNE	ROAST PORK FILLET, CREAMY MUSHROOM SAUCE AND POTATO WEDGE, ROASTED PUMPKIN AND BROCCOLI BAKE R25: STICKY TOFFEE PUDDING & CUSTARD		R60: ROAST VEGETABLE QUICHE, ROAST POTATOES AND A GARDEN SALAD  R25: STICKY TOFFEE PUDDING & CUSTARD	
WINTER SOUP SPECIALS PLUS ROLL R25.00	MONDAY - ROASTED TOMATO SOUP TUESDAY — SPICY BUTTERNUT SOUP WEDNESDAY — HAM & PEA SOUP THURSDAY — MINESTRONE SOUP		FRIDAY – CHICKEN & CORN SOUP  SATURDAY – VEGETABLE SOUP  SUNDAY – SOUP OF THE DAY  Please note that should you require a take-away there  will be an extra R5 for the soup container	

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Date	Option 1	Option 2		Vegetarian
MONDAY 12 JUNE	SLOW BAKED LEMON AND THYME CHICKEN THIGHS, SERVED WITH BUTTERY SWEET POTATO DISCS, GRAVY. SAUTEED BABY MARROW AND GREEN SALAD.	ITALIAN MEATBALLS SERVED ON A BED OF SPAGHETTI WITH ROASTED VEGETABLES AND GREEN SALAD.		ROASTED BUTTERNUT & ONIONS SERVED ON YELLOW RICE WITH A MEXICAN CUT CORN AND CHICKPEA SALAD
TUESDAY 13 JUNE	MASAMAN BEEF CURRY SERVED ON FLUFFY WHITE RICE, SAMBALS AND CORIANDER CARROTS	SEAFOOD PAELLA WITH FRESH LEMON SLICE, ACCOMPANIED BY MEDLEY OF VEGETABLES		ROASTED BABY CABBAGE AND BABY ONIONS SERVED WITH GARLIC MASH AND SEASONAL VEGETABLES
WEDNESDAY 14 JUNE	FLAME GRILLED ¼ CHICKEN WITH ROAST POTATO WEDGES, BABY MARROW AND CAULIFLOWER AU GRATIN.	BEEF STROGANOFF SERVED ON A BED OF CREAMY MASH, BABY ONIONS & CARROT.		CHICKPEA HOTPOT SERVED WITH PARSLEY RICE, BABY MARROW, AND CAULIFLOWER AU GRATIN.
THURSDAY 15 JUNE	MILD BUTTER CHICKEN SERVED WITH BASMATI RICE, YOGHURT AND CUCUMBER SAMBALS, SWEET CORN AND MINTED PEAS	SAUCY BBQ BEEF SAUSAGES PARMESAN MASH & BROWN ONION GRAVY WITH. AND SAUTEED GREEN BEANS		SWEET 'N SOUR TOFU AND VEGETABLE STIRFRY ON A BED OF NOODLES WITH SWEET CORN AND MINTED PEAS.
FRIDAY 16 JUNE	DEEP FRIED HAKE AND CHIPS WITH FRESH LEMON WEDGES, TARTARE SAUCE AND COLESLAW	GARLIC AND HERB CRUSTED PORK CHOPS & MUSHROOM SAUCE, SAVOURY RICE WITH ROASTED BEETROOT AND GREEN BEANS		LENTIL& MUSHROOM LASAGNE SERVED WITH ROASTED BEETROOT AND GREEN BEANS
SATURDAY 17 JUNE	INDIVIDUAL BEEF AND VEGETABLE PIES SERVED WITH ROASTED BROCCOLI WITH COCKTAIL TOMATOES AND BABY CARROTS.	BISTRO OPEN ALL DAY BREAKFAST & TOASTED SANDWICHES WILL BE SERVED FROM 8AM- 3PM		VEGETARIAN SCHNITZEL SERVED WITH CHEESE SAUCE, ROASTED POTATOES AND SEASONAL VEGETABLES
SUNDAY 18 JUNE FATHERS DAY	R120: ROASTED LEG OF LAMB SERVED WITH WHOLE GRAIN MUSTARD SAUCE, PUMPKIN FRITTER, ROASTED POTATOES, ROASTED CARROTS AND BABY ONIONS, CAULIFLOWER CHEESE R 25: MALVA PUDDING AND CUSTARD		R75: ROASTED EGGPLANT LAYERED WITH TOMATO AND BECHAMEL SAUCE TOPPED WITH PARMESAN CHEESE & ROASTED VEGETABELS  R25: MALVA PUDDING AND CUSTARD	
WINTER SOUP SPECIALS PLUS ROLL R25.00	MONDAY - ROASTED TOMATO SOUP TUESDAY — SPICY BUTTERNUT SOUP WEDNESDAY — HAM & PEA SOUP THURSDAY — MINESTRONE SOUP		FRIDAY — CHICKEN & CORN SOUP  SATURDAY — VEGETABLE SOUP  SUNDAY — SOUP OF THE DAY  Please note that should you require a take-away there  will be an extra R5 for the soup container	

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## WEEKLY LUNCH R60/ SUNDAY LUNCH R95 and DESSERT R25

Date	Option 1	Option 2		Vegetarian
MONDAY 19 JUNE	SOUTHERN FRIED CHICKEN WITH CHEESE SAUCE SERVED, SAVOURY RICE AND ROASTED VEGETABLES	FISHERMANS PIE SERVED WITH ROASTED VEGETABLES		PUMPKIN RISOTTO
TUESDAY 20 JUNE	BOBOTIE WITH YELLOW RICE, SAMBALS, COCONUT AND CHUTNEY. ACCOMPANIED BY CARROT AND PEAS	PORK SCHNITZEL WITH MUSHROOM AND PEPPER SAUCE, POTATO WEDGES SERVED WITH CHUNKY MIXED VEGETABLES		LENTIL BOBOTIE, YELLOW RICE, SAMBALS, COCONUT AND CHUTNEY. ACCOMPANIED BY CARROT AND PEAS.
WEDNESDAY 21 JUNE	BEEF BOURGUINON WITH PARSLEY WHITE RICE AND SEASONAL VEGETABLES	MACARONI AND CHEESE PASTA BAKE WITH BACON AND MUSHROOMS		MACARONI AND CHEESE PASTA BAKE WITH MUSHROOMS ACCOMPANIED BY GREEK SALAD
THURSDAY 22 JUNE	PORK BANGERS & MASH, ONION GRAVY AND PEAS	BBQ ROAST CHICKEN SERVED WITH POTATO WEDGES AND ROASTED VEGETABLES		STUFFED BELL PEPPERS SERVED WITH SEASONAL VEGETABLES
FRIDAY 23 JUNE	DEEP FRIED HAKE WITH HAND CUT CHIPS, COLESLAW AND CARROT AND PINE SALAD	CHICKEN KEBABS X 2 SERVED WITH PARSLEY RICE AND SEASONAL VEGETABLES		ITALIAN STYLE VEGETARIAN MEATBALLS COOKED IN A NAPOLITANA SAUCE SERVED FLUFFY RICE WITH A SIDE SALAD
SATURDAY 24 JUNE	BEEF LASAGNE SERVED WITH GREEK SALAD	BISTRO OPEN ALL DAY BREAKFAST & TOASTED SANDWICHES WILL BE SERVED FROM 8AM- 3PM		BAKED SPINACH & MUSHROOM CANELLONI TOPPED WITH HOMEMADE NAPOLITANA SAUCE
SUNDAY 25 JUNE	ROAST BEEF & YORKSHIRE PUDDING HORSERADISH SAUCE, ROASTED POTATOES AND SEASONAL VEGETABLES R25: SELF SAUCING CHOCOLATE BAKED PUDDING		R75: VEGETARIAN SCHNITZEL SERVED WITH CHEESE SAUCE, ROASTED POTATOES AND SEASONAL VEGETABLES R25: SELF SAUCING CHOCOLATE BAKED PUDDING	
WINTER SOUP SPECIALS PLUS ROLL R25.00	MONDAY - ROASTED TOMATO SOUP TUESDAY — SPICY BUTTERNUT SOUP WEDNESDAY — HAM & PEA SOUP THURSDAY — MINESTRONE SOUP		FRIDAY – CHICKEN & CORN SOUP  SATURDAY – VEGETABLE SOUP  SUNDAY – SOUP OF THE DAY  Please note that should you require a take-away there  will be an extra R5 for the soup container	

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## WEEKLY LUNCH R60/ SUNDAY LUNCH R95 and DESSERT R25

		Option 2		Vegetarian
Date	Option 1			
MONDAY 26 JUNE	BEEF AND BUTTERBEAN CURRY SERVED ON BASMATI RICE WITH TOMATO AND ONION SAMBALS AND MINT RAITA	FISH BAKE SERVED ON MASH AND SEASONAL VEGETABLES		BUTTERBEAN CURRY SERVED ON BASMATI RICE WITH TOMATO AND ONION SAMBALS AND MINTA RAITA
TUESDAY 27 JUNE	CHEESE & BACON BURGER SERVED WITH POTAO WEDGES AND GARDEN SALAD	CHICKEN COQ AU VIN WITH WHITE RICE AND SEASONAL VEGETABLES		MUSHROOM & CHEESE GOURMET BURGER AND CHIPS
WEDNESDAY 28 JUNE	SLOW ROASTED BEEF BRISKET ON CREAMY MASH SERVED WITH GREEN BEANS & ROSA TOMATOES	PAN-SEARED PORK CHOPS, SERVED WITH MUSTARD SAUCE, POTATO WEDGES AND SEASONAL VEGETABLES		ROASTED BUTTERNUT AND CREAMED SPINACH LASAGNE WITH GARLIC ROLL AND SIDE SALAD
THURSDAY 29 JUNE	THAI FISH CAKES SERVED CHIPS, ROASTED BUTTERNUT AND GREEN BEANS	MUTTON CURRY ROGAN JOSH WITH RICE, SAMBALS AND CHUTNEY		CAULIFLOWER PILAF AND CRISPY ONIONS AND SEASONAL VEGETABLES
FRIDAY 01 JULY	DEEP FRIED CALAMARI WITH CHIPS, GARLIC MAYO AND SALAD	HONEY & MUSTARD CHICKEN BAKE WITH SWEET POTATO AND BROCCOLI		SWEET POTATO CASSEROLE SERVED WITH BROWN RICE
SATURDAY 02 JULY	CHICKEN, BUTTERNUT AND FETA PASTA BAKE WITH GARLIC ROLL AND SIDE SALAD	BISTRO OPEN ALL DAY BREAKFAST & TOASTED SANDWICHES WILL BE SERVED FROM 8AM- 3PM		BUTTERNUT CURRY AND YELLOW RICE, SAMBALS AND CHUTNERY
SUNDAY 03 JULY	ROASTED TUSCAN CHICKEN, ROAST AND SEASONAL VEGETAE <b>R25:</b> APPLE TART & CREA	BLES	R75: VEGETARIAN BREYANI AND SAMBALS R25: APPLE TART & CREAM	
WINTER SOUP SPECIALS PLUS ROLL R25.00	MONDAY - ROASTED TOMATO SOUP TUESDAY — SPICY BUTTERNUT SOUP WEDNESDAY — HAM & PEA SOUP THURSDAY — MINESTRONE SOUP		FRIDAY – CHICKEN & CORN SOUP  SATURDAY – VEGETABLE SOUP  SUNDAY – SOUP OF THE DAY  Please note that should you require a take-away there  will be an extra R5 for the soup container	

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